*The Crossroads Cafe*

*This Evening’s Menu*

*754-2000*

*APPETIZERS*

**Raw Bar Sampler**

**\*FRESH LITTLE NECK CLAMS**Served on the Half Shell **1.25 Each**

***Selection of Fresh Oysters***

***Served on the ½ Shell with Mignonette & Cocktail Sauce Over Crushed Ice***

**\*PIPERS COVE   2.75 Each -**Greenport, Medium Size, Plump, Rich, Lively Flavor

**\*BLUEPOINT   2.50 Each -**Long Island, Medium Sized, Mild Flavored

**CRAB CAKE   12.**

Jumbo Crab Cake Made with Maryland Lump Crab Meat

**MOTT STREET CALAMARI  14.**

Crispy Fried & Topped with Sautéed Peppers & Scallions in a Sweet Soy Sauce

**STEAMED CHICKEN DUMPLINGS  10.**

Served Asian Style with Soy-Ginger Glaze

**CRISPY FRIED BABY CALAMARI  14.**

Golden Fried & Served with Spicy Crushed Red Pepper Marinara Sauce

**CLAMS CASINO   10.**

Whole Little Neck Clams Broiled with Chopped Red Peppers, Scallions, & Bacon

**ESCARGOT  12.**

Sautéed with Chopped Tomatoes, Fresh Herbs, Garlic, & Parmesan Cheese

**GRILLED MOZZARELLA    8.**

Lightly Breaded & Grilled to Perfection with Grilled Fresh Tomatoes

**SAUTEED LEMON OYSTERS  12.**

Sautéed with Lemon, Butter, White Wine, & Garlic

**CAJUN SHRIMP  12.**

Lightly Dusted with Cajun Spices & Grilled with a White Wine Butter Sauce

**FRESH MOZZARELLA    8.**

with Mixed Greens, Tomatoes, Oregano, Balsamic Vinegar, & Basil Olive Oil

**STUFFED BAKED CLAMS   8.**

Chopped Little Neck Clams with Bacon, Peppers, & Toasted Bread Crumbs

 *SOUPS*

**FRENCH ONION SOUP   6.**

Traditional Style with Homemade Garlic Crouton & Melted Swiss Cheese

**SOUP DU JOUR   7.**

Chef’s Daily Selection

*SALADS*

**HOUSE SALAD   5.**

Red Leaf Lettuce, Carrots, Balsamic Vinaigrette, & a Bit of Gorgonzola Cheese

**ARUGULA SALAD   8.**

with Fire Roasted Red Peppers, Red Onion, & a Crispy Goat Cheese Crouton

**CAESAR SALAD  *For One*  5. or *For Two*  9.**

Crispy Romaine Lettuce with Classic Caesar Dressing, & Parmesan Croutons

*ENTREES*

*All Entrees Are Served with our House Salad*

**GRILLED BLACK ANGUS RIB EYE STEAK   37.\***

Heaped with Crispy Fingerling Onions & Served with Mashed Potatoes & Vegetable Medley

**PEPPER SEARED DIVER SCALLOPS   25.**

Jumbo Sea Scallops with Sautéed Vegetables and Ginger Garlic Glaze

**SLOW ROAST OSSO BUCO    31.**

Fork Tender Veal Shank with Penne Bordelaise

**ROB’S FAVORITE PASTA   21.**

with Spicy Italian Sausage, Capers, Olives, Bacon, Jalapenos, Olive Oil, & Roasted Garlic

**TUNA TWO WAYS   31.\***

#1 Ahi Tuna Seared with Black Pepper, Served with Soy-Wasabi Dipping Sauce

& Tuna Tartar with Avocado on a Bed of Mixed Greens

**ONION ENCRUSTED FLORIDA GROUPER   25.**

Baked with Buttermilk Onions & Fresh Herbs Finished in a Beurre Blanc Sauce

**OVEN ROASTED FILET MIGNON   37.\***

Served with Grilled Tomatoes, Asparagus, & Gorgonzola Cheese Finished in a

3 Mushroom Sauce & Served with Mashed Potatoes

**GRILLED SLICED SKIRT STEAK   25.\***

with Sautéed Mushrooms & Onions, Ginger Garlic Sauce, & Mashed Potatoes

**SCOTTISH STYLE FISH & CHIPS     20.**

Golden Fried & Served with House Made Fries, Tartar Sauce, & Malt Vinegar

**ROASTED CHICKEN  SALTIMBOCCA   21.**

with Serrano Ham, Grilled Eggplant, Spinach & Roasted Red peppers in Marsala Reduction

**FILET OF SALMON    24.**

with Fresh Herb & Horseradish Crust Finished in Beurre Blanc Sauce

**CHICKEN CHRISTINA    20.**

with Broccoli, Mushrooms, Roasted Peppers, & Baby Artichokes Finished in a Lemon Butter Sauce

**LINGUINI & CLAM SAUCE    21.**

with Whole Little Neck Clams in a Garlic & Fresh Herb White Clam Sauce

**PENNE A LA VODKA      20.**

with Shrimp, Bacon, Prosciutto, Scallions, & Mushrooms in Pink Cream Sauce

***The Crossroads Café***

**Dinner Specials**

SOUP DU JOUR:

-         Lobster Bisque

-         New England Clam Chowder

SALT & PEPPER CALAMARI  14.

Cornmeal & Buttermilk Encrusted Served with Thai, Bleu Cheese, & Buffalo Dipping Sauces

#1 AHI TUNA CARPACCIO   15\*

Drizzled with Warm Caper Oil Dressing

STEAMED PRINCE EDWARD ISLAND MUSSELS   14.

Fra Diablo with Chopped Tomatoes & Jalapenos in a Spicy Crushed Red Pepper Marinara

ROCK SHRIMP TEMPURA   14.

Tender & Golden Fried Tossed with Spicy Thai Sauce

BAKED SCOTTISH SAUSAGE ROLL   10.

Wrapped in Phyllo Dough with Spicy Mustard Sauce

TUNA NACHOS  12.\*

with Melted Cheddar, a Chunk of Ahi Tuna, Wasabi Mayo, & Sesame Marinated Asparagus

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SWORDFISH CACCIUCCO   25.

Baked with Clams, Shrimp, Olives and Capers in a Garlic Marinara Broth

PAN ROASTED PACIFIC HALIBUT    27.

In a Soy-Garlic Glaze with Guacamole Mayo & Halibut Chips

2-LOBSTER & SHRIMP PASTA   29.

with Sun Dried Tomatoes, Scallions, & Mushrooms in a Brandy Cream Sauce

OVEN ROASTED RACK OF LAMB   31.\*

with Rosemary & Fresh Herbs in a Cabernet Mint Reduction

STUFFED PORK CHOP 26.

With Ham & Cheese Stuffing Topped with 3 Mushroom Demi Sauce

ROAST VEAL CHOP 32.

Topped with Arugula, Roasted Peppers and Melted Brie

BABY JAPANESE OCTOPUS & SHRIMP SCAMPI 23.

With Roasted Garlic, Garden Fresh Tomatoes and Fresh herbs over Fettuccini

CAJUN SPICE PAN SEARED FLORIDA GROUPER 26.

With Sauteed Shrimp and Garlic Scampi Broth

GRILLED WILD COHO SALMON 25.

With Cucumber-Carrot Slaw, topped with balsamic Dressing and Rice Pilaf